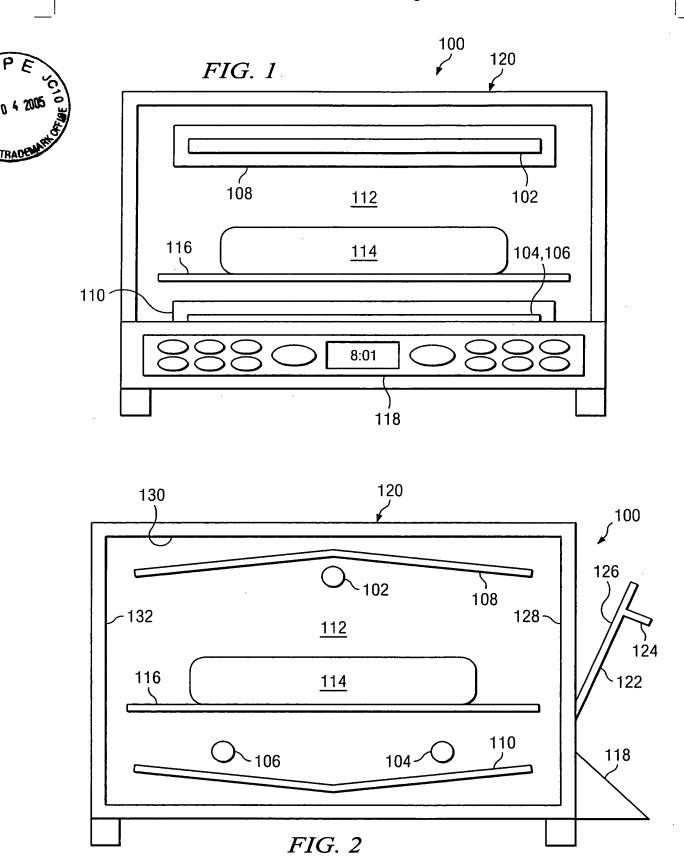
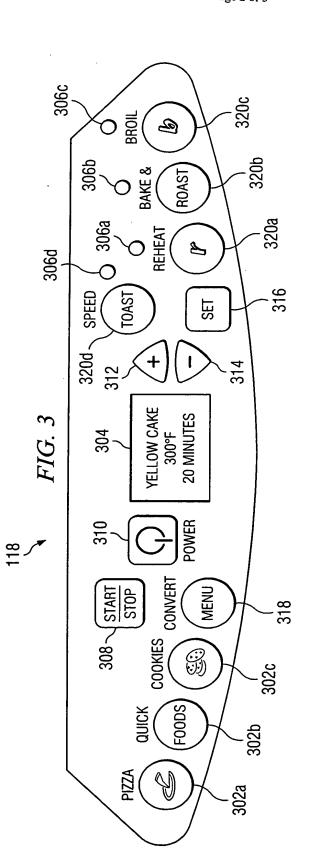
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BUTTON	CHOICE (UP/DOWN BUTTONS)	SECOND CHOICE	ı	CYCL CON B	DEFAULT DURATION (MINUTES)		
QUICK FOODS	FROZEN, REFRIGERATED OR HOMEMADE CHIX NUGGETS FROZEN PIZZA ROLLS FROZEN POTATO SKINS FROZEN POPPERS FROZEN CHICKEN WINGS FROZEN BAGEL BITES FROZEN POTATO CRISPERS FROZEN OVEN FRIES		25	10 10 10 10 10 10 10	0 0 0 0 0 0	8 6 5 8 10 7 9	
COOKIES	ALL TYPES		13	15	20	7	
PIZZA	REGULAR RISING CRUST FRENCH BREAD FRESH, HOMEMADE OR DELI		20 15 15 15	5 20 20 20	10 20 20 20	11 15 12 15	
REHEAT	PIZZA SLICE SEVERAL PIZZA SLICES RIBS CHICKEN PIECES CASSEROLES		15 15 15 20 15	25 25 25 20 25	20 20 20 10 20	5 7 20 18 20	

FIG. 4

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CYCLE DEFAULT (SECONDS) DURATION &B B OFF (MINUTES)	18 20 23 18 20 30 18 20 15 18 20 18	0 0 0 0 0 0 0	· · ·	0 0	30 0 40 30 0 35 30 0 30	30 0 60	
CY (SEC T&B	∞ ∞ ∞ ∞ <del>′</del>				20 20	70	
SECOND CHOICE					WHOLE CHICKEN CHICKEN PARTS CHICKEN BREAST	HALF TURKEY BREAST	- 1000/16
CHOICE (UP/DOWN BUTTONS)	LAYER CAKE, YELLOW LAYER CAKE, CHOCOLATE CUPCAKES, YELLOW CUPCAKES, CHOCOLATE	COFFEECAKE BROWNIES BAR COOKIES BAKING POTATOES SINGLE PIE CRUST	(BAKED BLIND) 2-CRUST PIE REFRIGERATOR BISCUITS HOMEMADE BISCUITS REFRIGERATOR CRESCENT ROLLS	FROZEN BISCUITS CASSEROLES LASAGNA CHICKEN	TIRKFY		
BUTTON	BAKE/ROAST						

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	"A" VALUE 0.85 0.9	0.95	1 1.05	1.15	1.15					E*0.51)+2.0)*A	E*0.51) +3.5) *A	lE*0.51)+3.5)*A IF*0.51)+1)*A	E*0.51) + 2)*A E*0.51) + 3.5)*A	START						0 FIG. 5.
ŗ	PACKAGE TEMP BELOW 300 300	325	350 375	400	OVER 425	-				IR TIME=((PACKAGE TIME*0.51)+2.0)*A	IR TIME = ((PACKAGE TIME*0.51) + 3.5)*A	IR IIME=((PACKAGE IIM IR TIME=((PACKAGF TIM	IR TIME = ((PACKAGE TIME*0.51) + 2)*A IR TIME = ((PACKAGE TIME*0.51) + 3.5)*A	COLD START WARM START		115 80		130 95	165 115	
	45	20	40		20 16	<u></u> 2	14		30	20	우 8	S C	10 20		A S	X X	N/A	N/A	N/A	N/A
	0	0	0				· · · · · ·			0	0	20 0	0							
	30	30	30		88	88	N O		30	30	ල ද	S <del>2</del>	30 22							
	20	20	20		88	8	8 0	<del></del>	8	50	2 20	22 23	20 23		<b>∑</b> }	<b>₹</b>	×	×	×	×
FROM FIG. 5A					PORK LOIN RIB CHOPS REFE STEAKS	HOT DOGS	FROZEN, BEEF, TURKEY, VEGGIE)		CHICKEN PARTS											
	MEATLOAF (1 1/2 POUNDS)	BEEF	RIB ROAST, (2 3/4 POUNDS)	HIGH				TOW		MEAT	FISH	PUOLIKY	BAKED GOODS CASSEROLE		<del></del> C	7 W	4	2	9	7
				BROIL						CONVERTMENU					SPEED TOAST					